

600mm Built-In Oven Manual

MODEL

MT70

Euromaid

Installation and Operation

Using This Manual

This Owner's Manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.

Please take the time to read this Owner's Manual before using your oven and keep this book for future reference.

The following symbols are used in the text of this Owner's Manual



Important



Note

Safety Instructions

Installation of this oven must be performed only by a licensed electrician. The installer is responsible for connecting the appliance to the mains power supply in observance of the relevant safety recommendations and local Australian codes.

Electrical safety

*If the oven has been damaged in transport, **DO NOT** connect it.*

- This appliance must be connected to the mains power supply only by an **approved licensed electrician**.
- In the event of a fault or damage to the appliance, do not attempt to operate it.
- Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others. If your oven needs repair, contact a Service Centre or your dealer.
- If the supply cord is defective, it must be replaced by a special cord or assembly available from the manufacturer or an authorised service agent.
- Electrical leads and cables should not be allowed to touch the oven.
- The oven should be connected to the mains power supply by means of an approved circuit breaker or fuse. Never use multiple plug adapters or extension leads.
- The rating label is located either on the right side of the door or affixed to the bottom of side of the cavity front frame.
- The power supply of the appliance should be turned off when it is being repaired or cleaned.
- Take care when connecting electrical appliances to sockets near the oven.

WARNINGS

- The appliance should be turned off at the circuit breaker or board before replacing lamps to avoid the possibility of electric shock.
- During oven operation, the interior surfaces become very hot.

Safety during operation

- This oven has been designed only for the cooking of household foods.
- During use, the oven interior surfaces become hot enough to cause burns. Do not touch heating elements or interior surfaces of the oven until they have had time to cool.
- Never store flammable materials in or near the oven.
- The oven surfaces become hot when the appliance is operated at a high temperature for an extended period of time.
- When cooking, take care when opening the oven door as hot air and steam can escape rapidly.

Safety during operation (Continued)

- When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the vapour can catch fire if it comes into contact with a hot part of the oven.
- Use of high-pressure water cleaners or steam jet cleaners is not permitted for cleaning.
- Frozen foods such as pizzas should be cooked on the wire grill. If the baking tray is used, it may become deformed due to the great variation in temperatures.
- **DO NOT** pour water into the oven bottom when it is hot. This could cause damage to the enamel surface.
- The oven door must be closed during cooking.
- **DO NOT** line the oven bottom with aluminium foil and do not place any baking trays or tins on it. The aluminium foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.
- Fruit juices will leave stains, which can become indelible on the enamel surfaces of the oven. When cooking very moist cakes, use the deep pan.
- Does not rest bake ware on the open oven door.
- This appliance is not intended for use by young children or infirm persons without the adequate supervision of a responsible person ensuring that they are using the appliance safely.
- Only use the temperature probe recommended for this oven.
- If a cooking time is not entered, the oven will shut itself off after the lengths of time indicated below.
- Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the heating elements. Always use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Child safety

- **WARNING:** Accessible parts may become hot during use. Children should be kept away. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.
- Secure all loose garments, etc. before beginning. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.
- When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe operation of the appliance by qualified persons.
- Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially on the door, warming drawer or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury.
- This appliance can be used by children age from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have proper supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

CAUTION:

Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

Cleaning Safety

WARNING

Make sure the oven is cool before cleaning. We recommend turning the oven off prior to cleaning. Clean and user maintenance shall not be made by children without supervision. Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet cloths or sponges can cause burns from steam.

Oven exterior

- For cleaning both the interior and exterior of the oven, use a cloth and a mild cleaning agent or warm soapy water.
- Dry with kitchen paper or a dry towel.
- Do not use scourers, caustic cleaners or abrasive products.

Stainless steel oven fronts

- Do not use steel wool, scouring pads or abrasives. They may damage the finish.
- For subtain stains we recommend using **Steel Power** cream cleanser, apply cleanser, leave on for a period of time even overnight and polish off
- To remove fingerprints and water stain we recommend using **Steel Kleen**.

Aluminium oven fronts

- Wipe the plate gently with a soft cloth or microfiber cloth and a mild window cleaning detegent.

Oven interior

- Do not use coarse scouring pads or cleaning sponges.
- To avoid damaging the enameled oven surfaces, use commercially available oven cleaners.
- To remove stubborn soil, use a special oven cleaner.

Oven door glass

The oven door is equipped with three sheets of glass placed against each other. The inner & middle sheets can be removed for cleaning. If removed they need to be placed back in the correct order as they use a reflective coating has to face inward towards the oven cavity.

WARNING

- Whenever the door is separated from the oven, the clips should be flipped open.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may resulting in shattering of the glass.
- When the door is mounted, removing some of the parts (the door glass or some other part) from the door may result in injury.

Attention

The glass may break if you use excessive force especially at the edges of the front sheet.

Accessories

Wash all bakeware and accessories after each use and dry with a kitchen towel. To clean easily, soak in warm soapy water for about 30 minutes.

Cleaning Safety (Continued)

Catalytic Liners (removable) - enamel surface

The removable cover casing is coated with a dark gray catalytic enamel that can become coated with oil and fat distributed by circulating air during convection heating. These deposits will burn off at oven temperatures of 200 °C and higher, for example, when baking or roasting.

Higher temperatures will result in faster burning. The oven and accessories should be cleaned after each use. Otherwise further baking and roasting will cause the deposits to bake on even harder and cleaning may become difficult and in extreme cases impossible.

Remove all accessories from the oven.

- Set the oven to conventional function.
- Set the heat to 250 °C.
- Run the oven for approximately 1 hour. The length of time will depend on the degree of soiling.

It is a good idea to set the finish time for the process using the end time setting, in case you forget to switch the oven off at the end.

Cleaning Catalytic Liners by hand

Make sure the oven is cool before cleaning.

The catalytic liners can be cleaned using a solution of hot water and washing-up liquid applied with a soft nylon brush. Allow to dry in drainer or out in the sun. Due to the surface not being smooth do not attempt to dry liners with a cloth as material fibres may remain on the surface of the liner.

Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials. **DO NOT** use oven sprays on catalytic enamel as the chemicals used in oven sprays will damage catalytic enamel and render it ineffective.

If using oven sprays on the interior oven surfaces, the catalytic cover casing must first be removed from the oven.

Disposal Instructions

Disposing of the packaging material

- The material used to package this appliance is recyclable.
- Dispose of the packaging materials in the appropriate container at your local waste disposal facility

Disposing of old appliances

WARNING: Before disposing of old appliances, make them inoperable so that they cannot be a source of danger. Removal of doors is also advised.

To do this, disconnect the appliance from the mains supply and remove the mains lead.

To protect the environment, it is important that old appliances are disposed of in the correct manner.

- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection dates and public refuse disposal sites from your local refuse department or council.

Installing the Oven



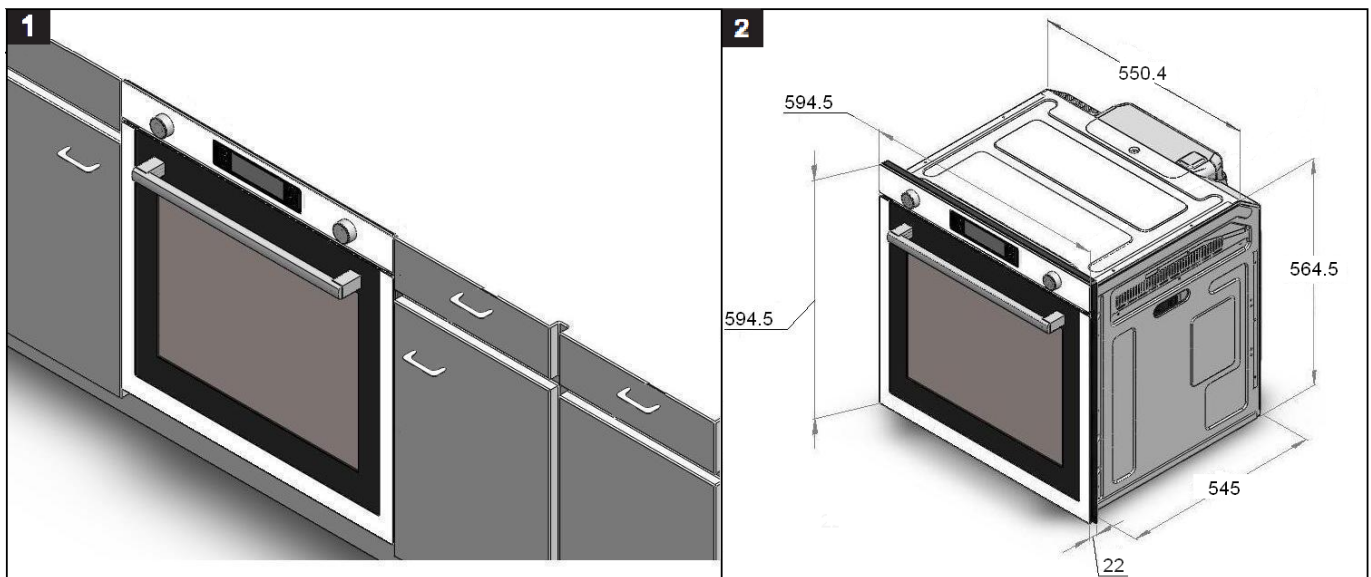
- Electrical installation of this appliance must be performed only by a licensed electrician.
- The oven must be installed according to the instructions supplied.
- Remove the protective vinyl from the door after installation.

Safety instructions for the installer

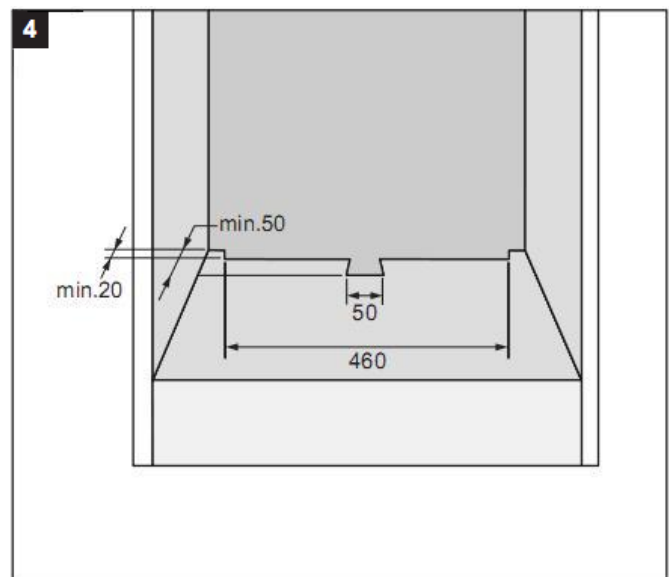
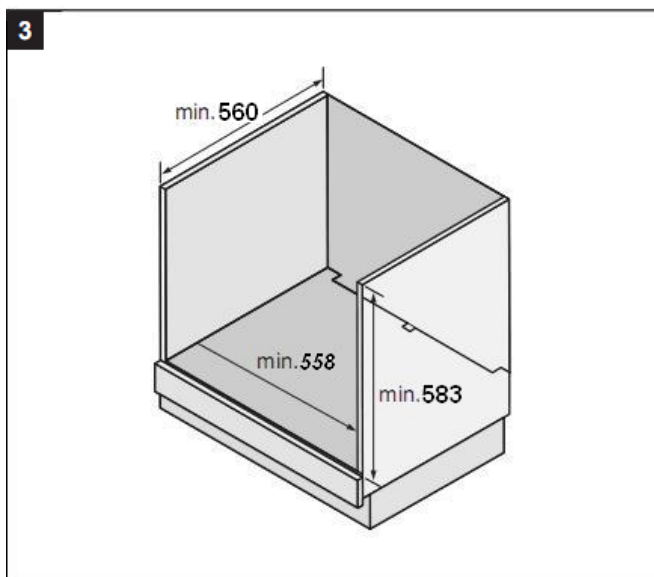
- Installation must guarantee protection against exposure to electrically live parts.

Under bench Installation (Figure 1)

Figure 2 shows the product dimensions of this oven and the housing must be constructed to fit the oven.



Minimum carcass dimensions are outlined in **Figure 3 & 4** to house the oven. The front fascia of the oven rests against the front edges of the carcass. The bottom filler panel, drawers and cupboards will meet up with the front face of the oven door for a flush mounting (**Figure 1**). Note the cutout requirement at rear of carcass, this is recommended for improved ventilation of oven to protect both the oven components and the carcass in which the oven is housed. Alternatively an opening under the oven will ensure proper ventilation, this opening should measure 400mm wide x 300mm deep.

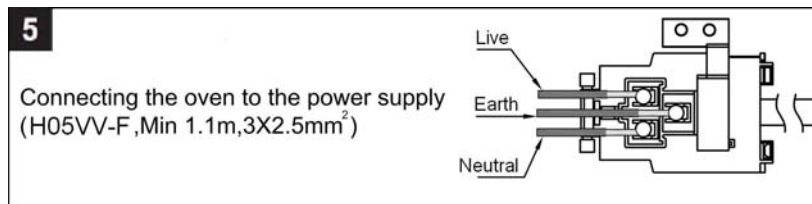


Connecting to the mains power supply

Electrical connections must be made as per the connection plate fixed to the back of the appliance by an approved electrical fitter who must ensure that the appliance has been connected in accordance with fitting instructions and local regulations.

Where the appliance is not connected to the mains electricity supply by a plug, an Omni polar cutout device (with a contacts gap of at least 3 mm) must be fitted on the supply side of the connection to meet safety requirements.

- ✚ When power is connected, the electronics of the oven are initialized; The electric cable (H05VV-F, Min 1.1m, 3X2.5mm²) **Figure 5** must be long enough for it to be connected to the built-in oven standing on the floor in front of its unit.



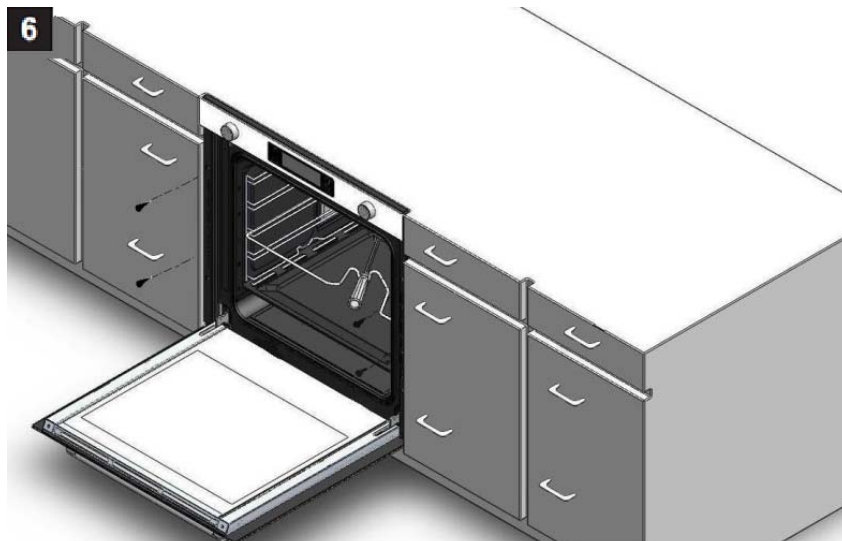
Open the back cover of the oven at the bottom (using a flat-bladed screwdriver) and completely unscrew the connection screw and the cable clamp before fitting conducting wires into the appropriate terminals. The earth wire must be connected to the (⏏) terminal of the oven.

If the oven is connected to the power supply by a plug, this must remain accessible once the oven has been fitted.

We cannot accept any liability in the event of an accident resulting from non-existent or faulty earthing.

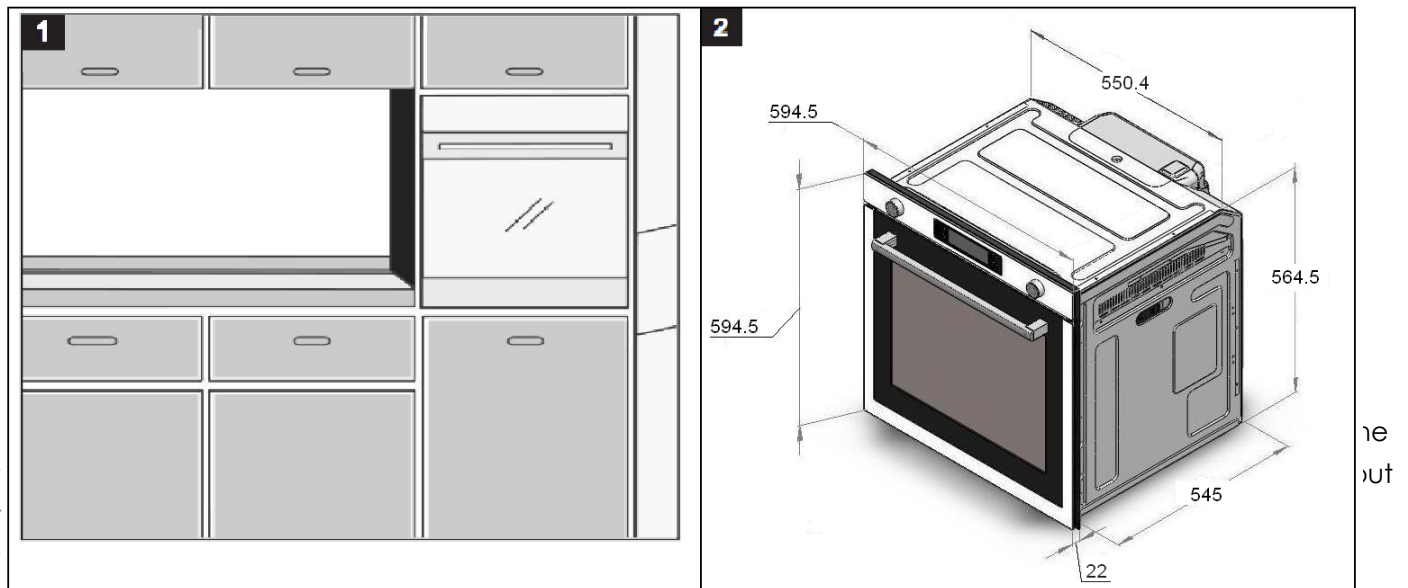
Fastening oven securely

Once oven is eased into position of the carcass, open door and screw in the 4 screws through the holes with plastic grommets located either side of the enamel front frame, two either side. **Figure 6**. You can use a cordless drill to start fastening the screws most of the way although it is advised to complete this process by using a hand held screwdriver ensuring no damage occurs to the enamel front frame from over tightening with a cordless drill. Ensure the screws are securely fastened to the carcass and that there is no oven movement when door is opened and closed.



Tower Installation (Figure 1 below)

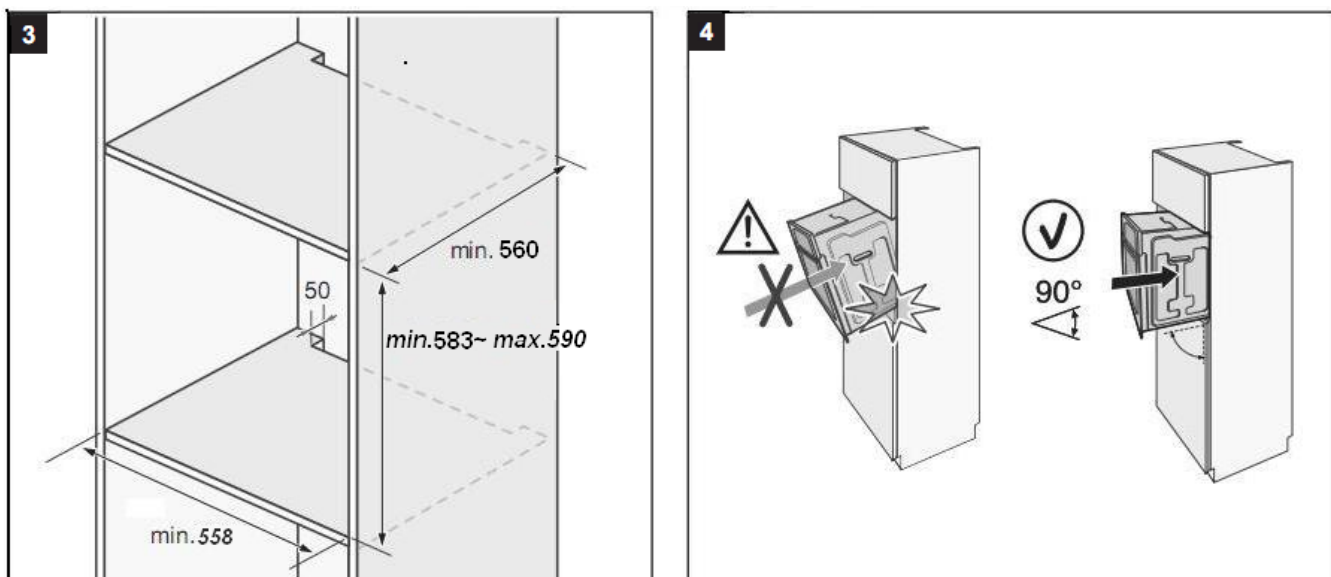
Figure 2 shows the product dimensions of this oven and the housing must be constructed to fit the oven. The oven should be slid into place at the proper angle of alignment.



Connecting to the mains power supply

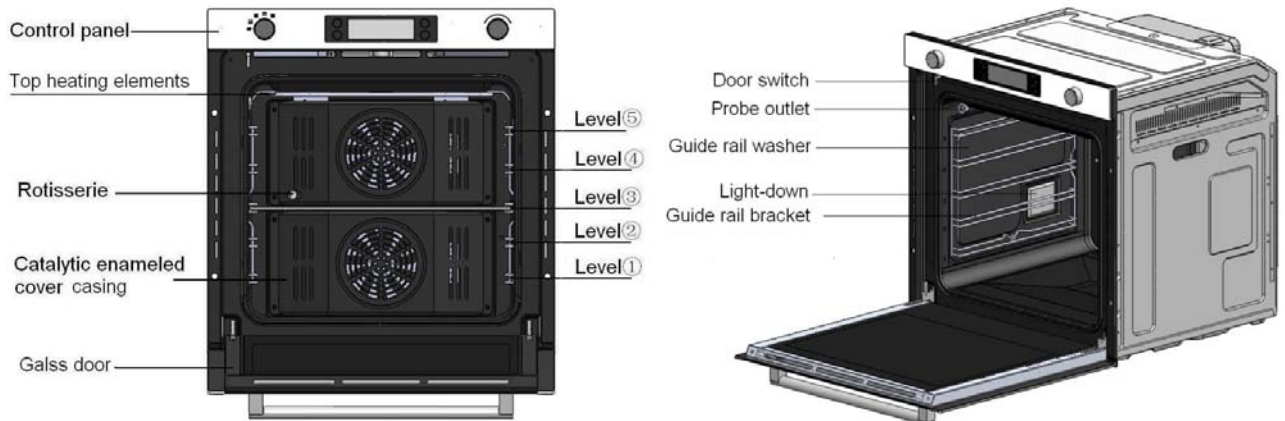
Follow instruction as per previous page as this does not differ in a tower installation

The oven should be slid into place at the proper angle of alignment **Figure 4**. Secure the oven to the carcass as described on the previous page under the section 'Fastening oven securely', as this does not differ in a tower installation.



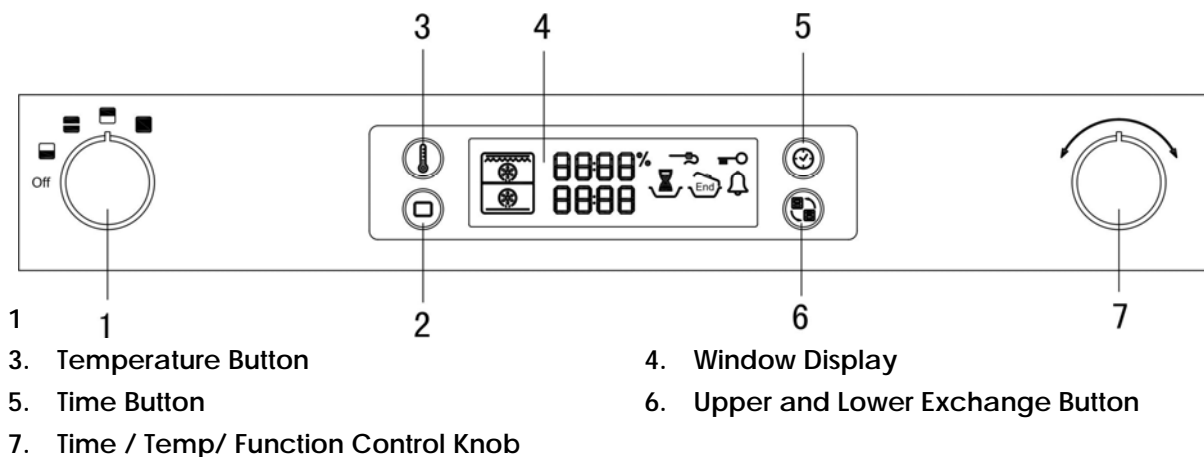
Parts and Features

Oven



Shelf levels are numbered from the bottom up. Levels 4 and 5 are used mainly for the grill function. Please refer to the cooking guides provided throughout this manual to determine appropriate shelf levels for your dishes. **NOTE:** Rotisserie function is **not available** on the MT70

Oven controls



There are five positions for divider select knob. "Off" is the start position and you have four function choices by turning this knob.

Special features


The oven comes equipped with the following special features.

Divider modes: When the divider inserted, the appliance's divider facility enables independent cooking in two separated partitions, enhancing energy efficiency and convenience for use.

Probe: This function can be used only in single mode    and will not function when the divider is in place. The probe outlet is located in the top left hand side of the oven to accept the probe.



How to set the oven for roasting when using the probe

- Insert the probe into the meat. Ensure the probe does not touch any bone as this can affect the desired result.
- Plug the probe into the outlet in the oven. Make sure it is pushed all the way in. If the Probe is inserted correctly,  on the display.
- Close the oven door.
- Turn the **Divider Select Knob** to single mode, then turn the **Time / Temp / Function Control Knob** to select the function you need.
- Push the **Temperature Button**, the oven temperature will be shown on the display, you can use the **Time / Temp / Function Control Knob** to set the desired oven temperature, in 5°C increments, from 40°C to 250°C.
- Push the **Temperature Button again**, the Probe temperature will show on the display, you can use the **Time / Temp / Function Control Knob** to set the Probe temperature, in 5°C increments, from 40°C to 95°C.
- When the internal temperature of the meat reaches the number you have set, the probe and the oven will turn off, the word End will be shown in the display and the oven control will beep.

Accessories

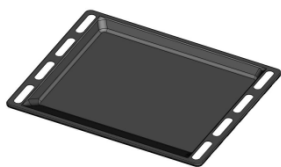
The following accessories are provided with your oven.



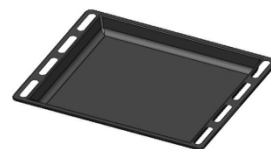
1. **Wire shelf (2)**, for all type dishes, cake tins and trays.



2. **Wire grill insert**, for grilling and roasting.

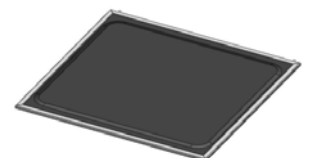


3. **Baking tray**, for cakes and biscuits.



4. **Deep pan**, for roasting or collecting meat juices or fat drippings.

5. **Divider** (pictured right), for the upper, lower and twin mode. Inserted into level 3. There is a divider-sensing switch on the rear wall of the cooking compartment. Insert into the back completely.

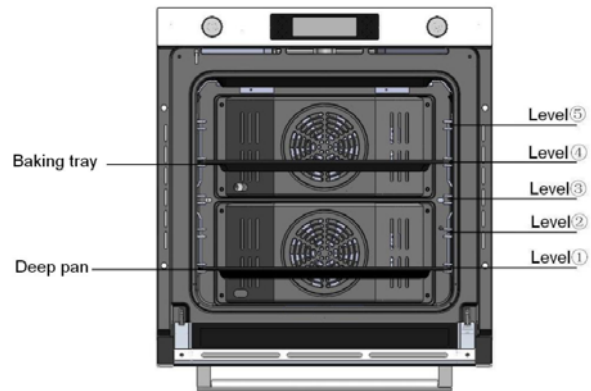




If you hear two beeps after inserting the divider, that means you can use divider function. When you take out the divider, two beeps means this function can not be used.

The baking tray, deep pan and wire grill should be inserted correctly into the side runners. When taking out the cooked food from the oven, be careful of hot utensils and surfaces.

Example Level 1: Deep pan
 Level 4: Baking tray



When using the deep pan or the baking tray to collect drippings from cooking foods, ensure that the pan or tray is properly placed in the side runners. **DO NOT** place baking trays or aluminium foil on the base of the oven cavity for collecting drippings as this may cause damage to the enamel base due to the retention of excessive heat. Level 1 should be the lowest point that any form of tray for collecting drippings, should be placed.

Using the accessories

Divider, Probe, wire grill, baking tray and deep pan

- **Positioning the divider** - Insert the divider into level 3 of the oven. The divider **MUST** be in place to cook in the lower or upper section only or in twin divider mode simultaneously.
- **Positioning the Probe** - Insert the **Probe** into the **Probe outlet**.
- **Positioning the wire grill** - Insert the wire grill at any desired level.
- **Positioning the baking tray or deep pan** - Insert the baking tray into level 4 of the oven and the deep pan into level 1 of the oven

Safety shutoff

If a cooking time is not entered, the oven will shut itself off after a pre-determined length of time as indicated below.

- Under 105 °C 16 hours
- From 105 °C to 200 °C 8 hours
- From 200 °C to 250 °C 4 hours

This oven's electrical circuitry features a thermal shutoff system. If the oven heats to abnormally high temperatures, the system will shut off the power supply to the heating elements for a period of time.

Cooling fan





During cooking, it is normal for the vent to release hot air from the front of the oven.

The cooling fan will also continue to operate after the oven has been in use and switched off. The cooling fan will turn off when the internal cabinet temperature has dropped to 110 °C or after approximately 22 minutes.

Before You Begin

Setting the clock

When power is first supplied to the oven, the display on the control panel will light briefly and 0:00 will begin blinking in the display. The oven **cannot be operated** until the clock is set.

- 1 "0: " will blink in the display when power is first supplied to the appliance and shows the set hour.
- 2 Turn the **Time / Temp / Function Control Knob**  to set the hour of the day.
Example: to set 1:30.
Wait for about 5 seconds, The clock stops blinking and show the set hour.
- 3 Press the **Time Button**  the " :00" will blink.
- 4 Turn the **Time / Temp / Function Control Knob**  to set the minute of the time.
- 5 Press the **Time Button**  to finish setting the clock or wait for about 5 seconds. The " :30" will stop blinking. The display shows the time of day. The appliance is now ready to use.

Initial cleaning

Clean the oven thoroughly before using for the first time.



Do not use sharp or abrasive cleaning materials. These could damage the oven surface. For ovens with enamel fronts, use commercially available cleaning agents.

To clean the oven

1. Open the door, the oven lights comes on.
2. Clean all oven trays, accessories and side runners with warm water or washing - up liquid and polish dry with a soft clean cloth.
3. Clean the oven interior with a soft clean cloth.
4. Wipe the front of the appliance with a damp cloth.

Check that the clock is set correctly. Remove accessories and operate the oven at the convection setting at 200 °C for 1 hour before using. There will be a distinctive odour, which is residual oils used in the manufacturing of heating elements; this is normal, but ensure your kitchen is well ventilated during this conditioning period.

Oven functions

The features of this oven include the following functions

1. Conventional

Suggested temperature: 200 °C

The conventional function is ideal for baking and roasting foods arranged on one rack. Both the top and bottom heating elements operate to maintain the oven temperature.

Before starting to cook you should preheat the oven.

(You can preheat the oven in the current mode, "Conventional", or in "Top-heat +Convection" mode)

Food Item	Shelf Level	Temperature (°C)	Accessory	Time(min)
Pork on bone cutlets (500-1000g) DROP OIL,ADD SALT& PEPPER	3/2	200	Wire grill/ Baking tray (for juice catching)	40-50
Baked potato (cut in half) (500-1000g)	3	180-200	Baking tray	30-45
Meat roll With mushrooms filling Frozen(500-1000g) DROP OIL	3	180-200	Baking tray	40-50

2. Top Heat + Convection (Suggested temperature: 190 °C)

This setting should be used when cooking cakes placed on one shelf and biscuits that must be well browned or crispy on the bottom. It is also good for pizzas, quiches lorraine and cheesecakes. The top heating element is in operation and the fan operates to constantly circulate the hot air.

Before starting to cook you should preheat the oven.

(You can preheat the oven in the current mode " Top-heat +Convection ")

Food Item	Shelf Level	Temperature (°C)	Accessory	Time(min)
Lasagne frozen (500-1000g)	3	180-200	Wire grill	40-50
Dorado & the same size fish(300-1000g) 3-4 cut on each side DROP OIL	3/2	240	Wire grill/ Baking tray (for juice catching)	15-20
Fish filets(500- 1000g) 3-4 cut on each side DROP OIL	3	200	Baking tray	13-20
Frozen cutlets (minced meat & with ham, cheese or Mushroom filing) (350-1000g) DROP OIL	3	200	Baking tray	25-35
Frozen cutlets from minced, carrot, beetroot or Potato(350-1000g) DROP OIL	3	200	Baking tray	20-30
Pork on bone (1000g) DROP OIL,ADD SALT&PEPPER	3/2	180-200	Wire grill with products Baking tray(for juice catching)	50-65

Food Item	Shelf Level	Temperature (°C)	Accessory	Time(min)
Pork shoulder in foil (1000-1500g) Better marinate meat	3/2	180-230	Baking tray	60-120
Whole chicken (700-1500g) DROP OIL,ADD SALT&PEPPER	3/2	190-200	Baking tray	40-55
Meat or fish steaks (400-800g) DROP OIL,ADD SALT&PEPPER	3/2	180-200	Baking tray with a wire roast on top	15-35
Sponge cake(Bisquit) (1000g)	3/2	180	Deep pan	20

3. Convection (Suggested temperature: 170 °C)

This function bakes foods placed on up to three shelves and is also appropriate for roasting.

Cooking is achieved by the heating element on the rear wall and the fan distributes the heat.

Before starting to cook you should preheat the oven.

(You can preheat the oven in the current mode, "Convection heat", or in "Top-heat +Convection" mode)

Food Item	Shelf Level	Temperature(°C)	Accessory	Time(min)
Lamb rack (350-700g) DROP OIL,ADD SALT&PEPPER	3/2	190-200	Wire grill / Baking tray (for juice catching)	40-50
Bananas in foil with chocolate, nuts & brown sugar 3-5pc Each cover by foil with 3-4pc of sugar(drop on sugar water).make a small cut & put inside the cut 10-15g chocolate, 5-10g nuts	3	220-240	Wire grill	15-25
Bake apples 5-8pc x 150-200g Take out the hearts, add sugar in. Put in a pan with water	3	200-220	Wire grill	15-25
Cutlets from minced meat (300-600g) DROP OIL	3	195	Baking tray	18-25
Meat roll with filling (minced meat) (500-1000g) DROP OIL	3	180-200	Baking tray	50-65

4. Large Grill (Suggested temperature: 240 °C)

The large grill function grills large quantities of flat foods, such as steaks, schnitzels and fish. It is also suitable for toasting. Both the top outside element and the top inside element are on in this mode with the divider removed. Before starting to cook you should preheat the oven.

(You can preheat the oven in the current mode, "Large Grill", or in "Top-heat +Convection" mode)

5. Small Grill (Suggested temperature: 240 °C)

This setting is for grilling smaller amounts of flat foods, such as steaks, schnitzels, fish and toast, placed in the middle of the tray. Only the top inside element are on in this mode.

Before starting to cook you should preheat the oven.

(You can preheat the oven in the current mode, "Small Grill", or in "Top-heat +Convection" mode)

Food Item	Shelf Level	Temperature(°C)	Accessory	Time(min)
Camembert for frying, Frozen (2x75g-4x75g) PUT IN COLD OVEN (before preheat)	3	200	Wire grill	10-12
Tomato-Mozzarella baguettes (French bread) (with ham, with salami) frozen	3/2	200	Wire grill /Baking tray (for juice catching)	15-20
Fish fingers (300-700g) PUT IN COLD OVEN (before preheat) DROP OIL	3/2	200	Wire grill /Baking tray (for cheese catching)	15-25

Food Item	Shelf Level	Temperature(°C)	Accessory	Time(min)
Sausages 5-10pc	4/3	200	Wire grill /Baking tray (for juice catching)	10-15
Hunters sausages 8-10pc DROP OIL	4/3	200	Wire grill /Baking tray (for juice catching)	10-12
Toasts 5-10pc	4	240	Wire grill /Baking tray (for juice catching)	8-12
Cheese Toasts 5-10pc	3/2	200	Baking tray	18-25
"Bliny" (Pancakes) with filing frozen) 200-500g) PUT IN COLD OVEN (before preheat) DROP OIL	3	180-200	Baking tray	20-30

Fish burger frozen (300-600g) PUT IN COLD OVEN ,DROP OIL	3	180-200	Baking tray	20-35
Pizza frozen (300-500g) PUT IN COLD OVEN (before preheat)	3/2	180-200	Baking tray	23-30

6. Bottom Heat + Convection (Suggested temperature: 190 °C)

The Bottom Heat + Convection mode is for recipes calling for a moist topping and a crisp base, as with foods like pizzas, quiches lorraine, German-style open fruitcakes and cheese-cakes.

Before starting to cook you should preheat the oven.

(You can preheat the oven in the current mode, "Bottom-heat + Convection", or in "Top-heat +Convection" mode)

Food Item	Shelf Level	Temperature(°C)	Accessory	Time(min)
Yeast dough pie with apple Frozen (350-700g)	3	180-200	Wire grill	15-20
Puff pastry small pie with filling frozen (300-600g) BRUSH EGG YOLK,PUT IN COLD OVEN(before preheat)	3	180-200	Baking tray	25
Meat balls in sauce (250-500g) USE A frying pan	3	180-200	A pan on a Wire grill	25-35
Puff pastry fans (500-1000g) BRUSH EGG YOLK	3	180	Baking tray	15-23
Cannelloni in sauce (250-500g) USE A PAN	3	180	A pan on a Wire grill	22-30
Yeast dough pies withn filling (600-1000g) BRUSH EGG YOLK	3	180-200	Baking tray	20-30

7. Twin Convection

In the models of ovens where the Twin Convection function is, one can cook 2 dishes with 2 different modes at the same time, using the divider.

For example, you can cook apple pie putting it in lower part of the oven with meat steak putting it in the upper part of the oven.

Before starting to cook you should preheat the oven.

You can preheat the oven in any mode you choose as current or in "Top Heat + Convection" Mode

Variant 1

PARTITION	Food Item	Shelf Level	Cooking Mode	Temperature (°C)	Accessory	Time (min)
UPPER OVEN	Meat or fish Steaks (400-800g) DROP OIL,ADD SALT&PEPPER	4	Top-heat+ convection	180-200	Baking tray with wire roast on top	15-35
LOWER OVEN	Yeast dough pie with apple frozen (350-700g)	1	Bottom Heat+ Convection	180-200	Wire grill	15-20

Variant 2

PARTITION	Food Item	Shelf Level	Cooking Mode	Temperature (°C)	Accessory	Time (min)
UPPER OVEN	Meat or fish Steaks (400-800g) DROP OIL,ADD SALT&PEPPER	4	Top-heat+ convection	180-200	Baking tray with wire roast on top	15-35
LOWER OVEN	Puff pastry small pie with filling frozen (300-600g) BRUSH EGG YOLK,PUTIN COLD OVEN (before preheat)	1	Bottom Heat+ Convection	180-200	Wire grill	25

8. Probe




Meats		Oven Temp	Internal Temp.	
Beef	Rib Boneless RIB,	Rare	165°C	60°C
	Top Sirloin	Medium	165°C	70°C
	(1360 to 2270g)	Well	165°C	75°C
	Beef Tenderloin	Rare	165°C	60°C
		Medium	165°C	70°C
Pork	Bone-in Boneless		165°C	75°C
	(1360 to 2270 g)			
	Chops (1/2 to 1" thick)	2 chops	165°C	75°C
		4 chops	165°C	75°C
		6 chops	165°C	75°C
Ham	Canned, Butt, Shank		165°C	60°C
	(1360 to 2270g)			
	(fully cooked)			
Lamb	Bone-in Boneless		165°C	70°C
	(1360 to 2270g)	Medium	165°C	75°C
		Well		





Seafood	Fish whole (1360 to 2270g)	205°C	
	Lobster Tails (170-230g each)	175°C	
Poultry	Whole Chicken (1134 to 1588g)	175°C	80-85°C
	Cornish Hens Unstuffed (453-680g)	175°C	80-85°C
	(Stuffed 453-680g)	175°C	80-85°C
	Duckling (1800-2270g)	160°C	80-85°C
	Turkey, whole*		
	Unstuffed (4536-7260g)	160°C	80-85°C
	Unstuffed (8165-10890g)	160°C	80-85°C
	Turkey Breast (1814-2720g)	160°C	75°C

Oven use

Setting the divider mode

For upper, twin and lower modes, insert the divider at the "OFF" position of **Divider Select Knob**. For single mode, remove the divider at the "OFF" position. And then turn the **Divider Select Knob** to select the mode you want. For further details, see the table below.

- 1 Turn the **Divider Select Knob**  to select the desired partition.
- 2 Press the **Function Button**  and hold for about 3 seconds.
- 3 Turn the **Time / Temp/ Function Control Knob**  to select the desired oven function. If 3 seconds have elapsed and there are no further adjustments, the oven will begin automatically in the selected mode and function.

Divider	Marking	Oven Function	Insert Divider	Usage Information
OFF	OFF			
Upper Mode		1. Convection 2. Top Heat+ Convection 3. Large Grill	Yes	This mode saves energy and time when cooking small amounts of food.
Twin Mode		Both Upper and Lower Partition Function	Yes	You can cook two dishes at two different temperatures at the same time.
Lower Mode		1. Convection 2. Bottom Heat+ Convection	Yes	This mode saves energy and time when cooking small amounts of food.
Single Mode		1. Convection 2. Top Heat+ Convection 3. Convectional 4. Large Grill 5. Small Grill 6. Bottom Heat+ Convection 7. Defrosting	No	

Upper mode

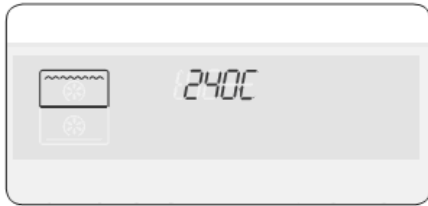
The divider should be inserted.



Convection



Top Heat + Convection



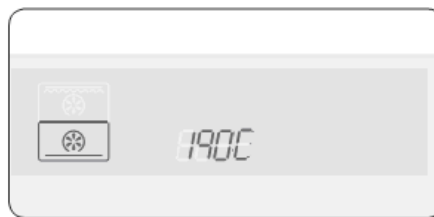
Large Grill

Lower mode

The divider should be inserted.



Convection

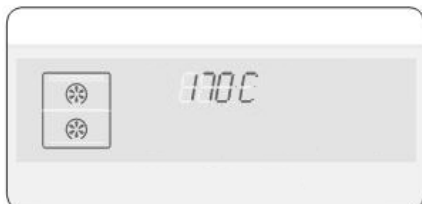


Bottom Heat + Convection

Twin mode

The upper and lower modes operate at the same time. It is possible to set which mode activates first. When one of the dishes has finished cooking in twin mode and you would like to change the cooking time or temperature of the other partition, turn the **Divider Select Knob** to select the mode (upper or lower) that you would like to continue operating. Divider should be inserted.

Single mode



Convection

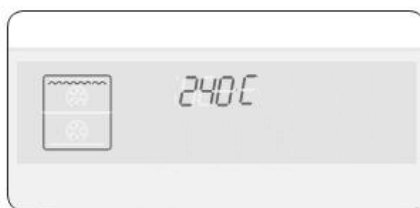


Top Heat + Convection

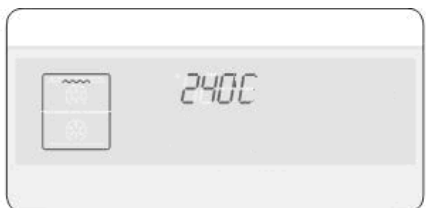
Single mode (continued)



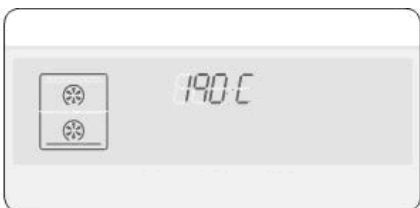
Conventional



Large Grill



Small Grill





Bottom Heat + Convection



Defrosting

Setting the oven temperature

In single, upper and lower modes

- 1 Press the **Temperature Button**  and hold for about 2 seconds, the temperature will flash.
- 2 Turn the **Time / Temp/Function Control Knob**  to adjust the temperature in increments of 5 °C.




Single Mode (Large & Small Grill)	40°C-250°C
Upper Mode	40°C-250°C
Lower Mode	40°C-250°C



The temperature may be adjusted during cooking.

In twin mode



- 1 Press the **Temperature Button** and hold for about 2 seconds, the temperature will flash (upper or lower mode).
- 2 Turn the **Time / Temp Control Knob**  to adjust the temperature in increments of 5 °C.
- 3 Press the  **upper and lower exchange Button**, the temperature will flash (lower or upper mode).
- 4 Turn the **Time / Temp Control Knob**  to adjust the temperature in increments of 5 °C.

Upper Mode (Large & Grill)	160°C-250°C
Lower Mode	160°C-250°C



The temperature may be adjusted during cooking.

Switching the oven off






To switch the oven off, turn the **Divider Select Knob** to the "Off" position.

Setting cooking end time

You can set the end time during cooking.

In single、upper and lower modes






1. Press the **Time Button**  several times until the end time icon and the three digits on the display begin to flash.
2. Turn the **Time / Temp /Function Control Knob**  to set the desired end time.
3. The oven operates with the selected end time automatically after press the **Time Button**  or wait for about 3 seconds.



- (1) During cooking, you can adjust the previously set end time with the **Time Button** and **Time / Temp /Function Control Knob** for better results.
- (2) You can not set cook time during the function with probe.

In twin mode

End times for the upper and lower modes can be selected using the **Time Button**, the **upper and lower exchange button** and the **Time / Temp /Function Control Knob**.

1. Press the **Time Button**  several times until the end time icon and the three digits on the display begin to flash (upper or lower) .
2. Turn the **Time / Temp /Function Control Knob**  to set the desired end time.
3. Press the **upper and lower exchange button**  , the end time icon and the three digits on the display begin to flash (lower or upper) .
4. Turn the **Time / Temp /Function Control Knob**  to set the desired end time.
5. The oven operates with the selected end time automatically after press the **Time Button**  or wait for about 3 seconds.






During cooking, you can adjust the previously set end time with the **Time Button** and **Time / Temp /Function Control Knob** for better results.

Setting a cook time

You can set the cook time during cooking.

In single、upper and lower modes






1. Press the **Time Button**  several times until the end time icon and the three digits on the display begin to flash.
2. Turn the **Time / Temp /Function Control Knob**  to set the desired cook time.
3. The oven operates with the selected cook time automatically after press the **Time Button**  or wait for about 3 seconds.




- (1) During cooking, you can adjust the previously set cook time with the **Time Button** and **Time / Temp /Function Control Knob** for better results.
- (2) You can not set cook time during the function with probe.

Setting a cook time (continued)



In twin mode

1. Press the **Time Button**  several times until the cook time icon and the three digits on the display begin to flash (upper or lower) .
2. Turn the **Time / Temp/Function Control Knob**  to set the desired cook time.
3. Press the **upper and lower exchange Button** , the cook time icon and the three digits on the display begin to flash (lower or upper) .
4. Turn the **Time / Temp/Function Control Knob**  to set the desired cook time.
5. The oven operates with the selected cook time automatically after press the **Time Button**  or wait for about 3 seconds.


 During cooking, you can adjust the previously set cook time with the **Time Button** and **Time / Temp /Function Control Knob** for better results.

Setting for delay start





If the end time is entered after the cook time has already been set, the cook time and the end time are calculated and if necessary the oven sets a delayed start point.

1. Press the **Time Button**  .
Example : Current time is 3:00 and the desired cook time is 5 hours.
2. Turn the **Time/Temp/Function Control Knob**  to set the end time.
Example: You want to cook for 5 hours and finish at 8:30.









- 3 Press the **Time Button**  . The oven is inoperable until the delayed start point.

Kitchen timer







1. Press the **Timer Button**  several times until "  " icon and the three digits on the display begin to flash.
2. Turn the **Time / Temp/Function Control Knob**  to set the desired time.
3. Press the **Timer Button**  to start the kitchen timer. When the set time has elapsed, an audible signal sounds.

Child safety function

- 1 Press the **Time Button**  and **upper and lower exchange Button**  at the same time and hold for 1 seconds.  will appear in the display .
- 2 Press the **Time Button**  and **upper and lower exchange Button**  at the same time and hold for 3 seconds again to unlock.

 When locked, all buttons and knobs except the **Divider Select Knob** and the unlock button will not operate. The lock is available whether or not the oven is in operation.

Checking the temperature

- Press the **Temperature Button**  and **Time Button**  at the same time to check the temperature of the upper test probe.
- Press the **Temperature Button**  and **upper and lower exchange Button**  to check the temperature of the lower test probe.
- Press the **Temperature Button**  and **function button**  to Check the temperature of probe

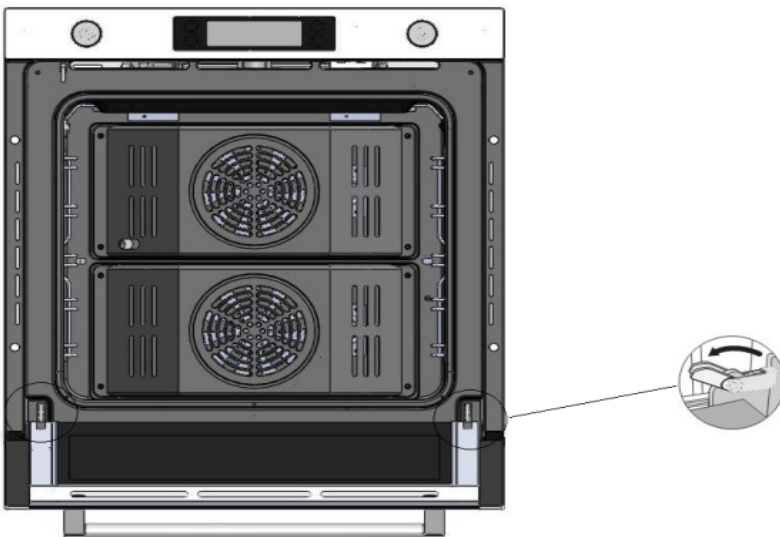
Cleaning and Care

Cleaning the oven door

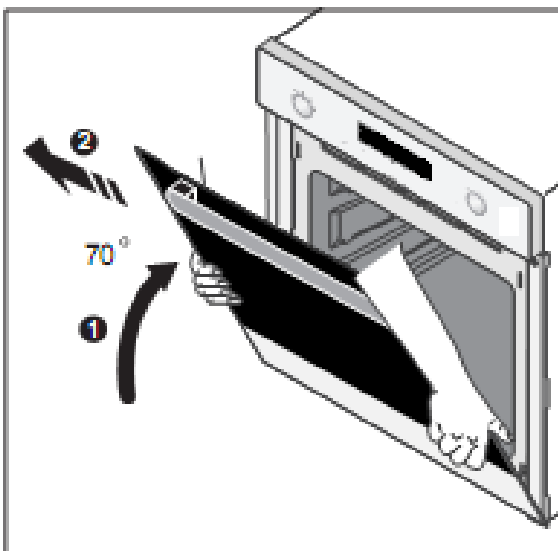
For normal use, the oven door should not be removed but if removal is necessary, for example, for cleaning, follow these instructions. The oven door is heavy.

Removing the door

1. Flip open the clips at both hinges.

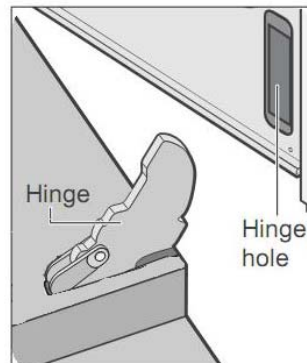
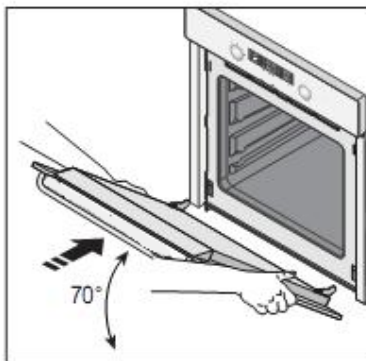


2. With both hands, grasp the sides of the oven door at its middle.
3. Rotate the door by approximately 70 ° until the hinges can be taken out completely from the hinge holes.

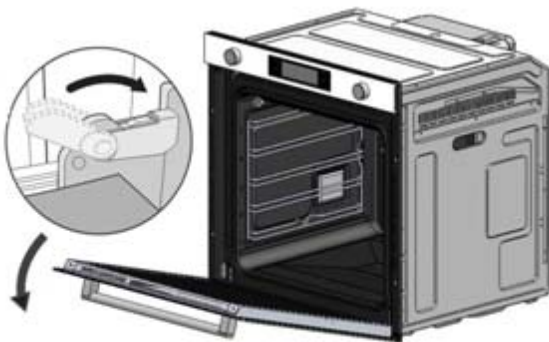


Attaching the door

1. With the clips still flipped open, align the door hinges into the hinge holes.



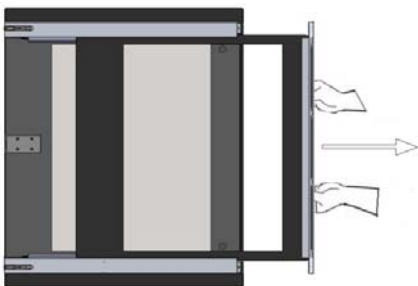
2. Rotate the door toward the horizontal line and flip the clips closed.



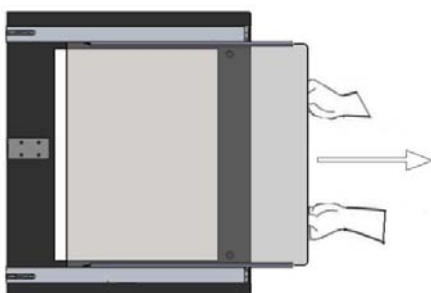
The hinge is normally inserted

Disassembling the door

1. Detach the glass 1# from the door with both hands;

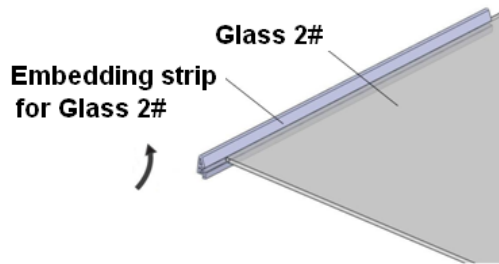


2. Detach the glass 2# from the door with both hands;

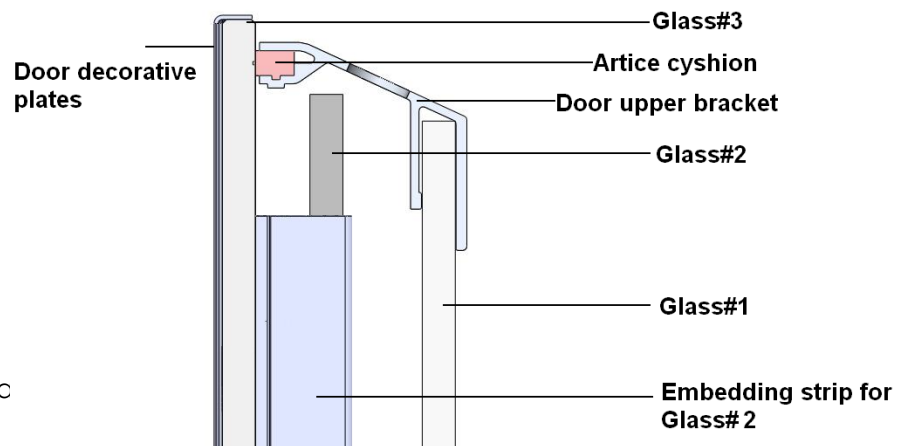


Disassembling the door (continued)

3. Loose the Embedding strip;



 Clean the sheets with warm water or w



Assembling the door

Reassemble the door by following the above procedures in Reverse order.

Changing the lamp



Danger of electric shock!

Before replacing the oven light bulb, take the following steps:

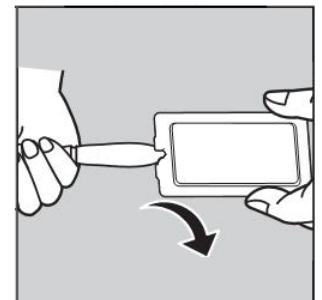
- Switch off the oven;
- Disconnect the oven from the mains supply;
- Protect the oven light bulb and the glass cap by laying a cloth on the bottom of the oven.

Replacing the oven side lamp and cleaning the glass cap

1. To remove the glass cover, hold the lower end with one hand, insert a flat sharp implement such as a table knife between the glass and the frame and pop out the cover.
2. If necessary, replace the halogen bulb with a 25 watt, 230 V, 300 °C heat - resistant oven light bulb.

Tip

- Always use a cloth when handling a halogen bulb to avoid depositing oils from your fingers on to the surface of the bulb.
3. Replace the glass cover.



Warranty & Service



Refer to separate warranty sheet for terms and conditions of the warranty on your appliance

FAQs and Troubleshooting

What should I do if the oven doesn't heat up?

Check to see if one of the following actions resolves the issue:

- The oven may not be switched on. Switch the oven on.
- The clock may not be set. Set the clock (see section "Setting the clock").
- Check to see if the required settings have been applied.
- A household fuse may have blown or a circuit breaker may have tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call an authorised electrician.

What should I do if, even though the oven function and temperature have been set, the oven does not heat up?

There may be problems with the internal electrical connections. Call your local service centre.

What should I do if an error code appears and the oven does not heat up?

There is a fault in the internal electrical circuit connection. Call your local service centre.

What should I do if the time display is blinking?

There was a power failure. Set the clock (see section "Setting the clock").

What should I do if the oven light doesn't illuminate?

The oven light is faulty. Replace the oven light bulb (see section "Changing the lamp").

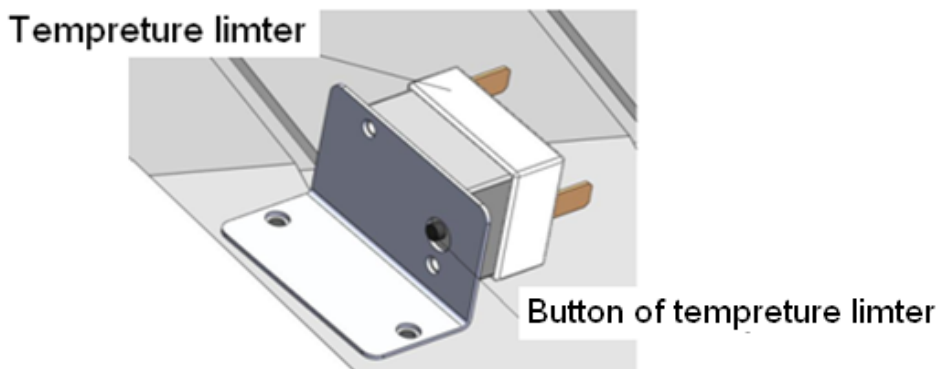
What should I do if the oven's fan is running without having been set?

Following use, the oven's fan runs until the oven has cooled down. Call your local service centre if the fan continues to run after the oven has cooled down.

What should I do after heating for some time, the oven stops heating suddenly and all the electric parts do not work?

Check to see if one of the following actions resolves the issue:

- The automatic protect system works when the temperature inside oven is very high. You should ask an professional technician to help you. Open the top cover and push the button of tempreture limter with a tool, and then connect the oven to electric again.
- A household fuse may have blown or a circuit breaker may have tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call an authorised electrician.



Error and Safety codes

Error and Safety codes	General Functions	Solution
Er 3 or Er 4	TEMP SENSOR ERROR	Call local service centre
Er 0	COMMUNICATION FAILURE	Call local service centre

Technical data

Model	MT70
Power Source	220-240V ~50/60Hz
Volume (usable capacity)	67 L
Output Power	3,990-4,700 W
Weight	Net Shipping
	42.7kg approx 46.2 kg approx
Dimensions (W x H x D)	
	Outside Cutout
	594.5 x 594.5 x 566mm 558 x 583 x 560 mm



Meaning of crossed out wheeled dustbin:

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumped, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being. When replacing old appliances with new ones, the retailer is legally obliged to take back your old appliance for disposals at least free of charge.

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